

Your new appliance

This handbook gives full instructions for installing and operating your new Hotpoint Hob.

Please read right through this handbook **before** installing and using the hob for the first time.

Do make sure that any electrical wiring is carried out by a qualified electrician.

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or Hotpoint Service Centre (see back page) under Part No. 6004. Regular use of a Cleaner-Conditioner will make future cleaning easier.

If heavy solids are burned onto the surface (e.g. boiled over milk) these can be removed, when the surface is cool enough, by careful use of a stainless steel razor or similar blade in a holder, followed by cleaning with a Conditioner.

Hard water stains, grease spots and discolouration having a metallic sheen, can be removed with *Solvol Autosol Super* or any non-abrasive stainless steel cleaner.

After cleaning with Conditioner wipe the hob with a clean paper towel. This removes any film or specks of cleaner left on the surface, which would show up as dark specks or 'stains' next time the surface is heated.

If Your Hob won't work

..... don't panic

Just quickly check these points before calling a Hotpoint engineer:

1. Check that the mains supply has been switched on.
2. If the heating areas are not giving the amount of heat you require check that you are using the correct setting (see page 5).
3. If food takes a long time to cook check that the base of the pans you are using are completely flat.

If after following these instructions you are still having problems contact your nearest Hotpoint Service Office. The telephone number is shown on the back page.

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6341) and colour.
5. When it was purchased.

Put the date here

Make sure you have all these details before you call. Meanwhile, switch off the appliance at the mains supply and leave it alone until the Engineer calls.

Five Year Guarantee

From the moment your Hob is delivered Hotpoint guarantees it for FIVE YEARS. During the five years all parts are completely free of charge provided they are fitted by Hotpoint's own Service Engineer. Labour costs are chargeable after the first year.

This guarantee does not cover accidents or negligence. The Hob must be used in the United Kingdom and must not be tampered with or taken apart by anyone who is not an authorised Hotpoint representative. Hotpoint's guarantee in no way limits your legal rights.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Operation (cont'd)

An uneven pan base will result in longer cooking times and cost you more in electricity. Pans with a damaged or rough base should not be used on ceramic hobs as they could scratch the glass surface. Pans with a recessed or ridged base should not be used. Do not use an asbestos mat or anything else under the pan.

Cooking with the saucepan lid on will also save you time and electricity.

Always select a pan which is the same size as the cooking zone – small pans, ideally, should not be used on the large cooking zones.

Salt or water on the underside of the pan could damage the zones so always keep them dry and clean.

Cooking on the Ceramic Hob

When placing a pan on the ceramic surface make sure that the base is clean, free from grit, and dry.

A pan may be moved away from the cooking zone to reduce the heat quickly and be left only partly over the cooking zone provided that the control is turned down from the maximum setting.

Never leave a cooking zone on for long periods when not covered by a pan. Spillage should be dealt with as soon as it occurs. Any spillage left on the surface after cooking should be cleaned off (see below) before the hob is switched on again to prevent baking on.

Do not cook directly on the hob itself and under no circumstances should the hob be used with aluminium foil in contact with the hob surface. Whilst the hob may be used as an additional work surface care must be taken to ensure that it is not scratched (e.g. do not use the hob as a chopping board).

Do not put plastic items on a warm cooking zone.

IMPORTANT — DO NOT USE THE HOB IF IT IS CRACKED — SWITCH OFF AT THE MAINS IMMEDIATELY and contact your nearest Hotpoint Service Office, for telephone number see back of handbook.

Caring for your Hob

Before doing any cleaning always check that the electricity supply is turned OFF.

Wipe up spills and splashes immediately, so that they do not become burnt on. This is particularly important in the case of sugar solutions as damage can occur to the hob surface. For daily cleaning use a liquid cleaner, e.g. Jif. Do not use any abrasive cleaner which could scratch the surface. Never put cooking oil or plastic items onto the hot cooking surface. Should these substances accidentally be burnt onto the hobs it is essential to remove them immediately to avoid damage.

To build up protection and keep the surface looking like new we recommend the weekly use of a Ceramic Hob Cleaner-Conditioner. This is available from your retailer

Electrical Requirements

All electrical wiring must be carried out in compliance with the appropriate IEE and local Electricity Board regulations by a qualified electrician, e.g. your local Electricity Board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

Incorrect installation could affect the safety of the appliance.

Electricity Supply

The voltage stamped on the rating plate of the hob must correspond with the house electricity supply, which must be alternating current. The voltage should be 240 V.

The hob must be supplied via a suitable double pole isolating switch placed in a readily accessible position adjacent to the unit. The loading for the hob is 6.0kW.

WARNING — THIS APPLIANCE MUST BE EARTHED.

Installation

General

Before connecting or installing the hob the electricity supply must be turned OFF. The wall at the back of the hob must be covered with a heat resistant surface, e.g. ceramic tiles.

The edge of the hob must be a minimum of 80 mm away from a tall unit or wall. A drawer, panel or shelf must be fitted beneath the hob with a gap of at least 20 mm.

Dimensional Requirements

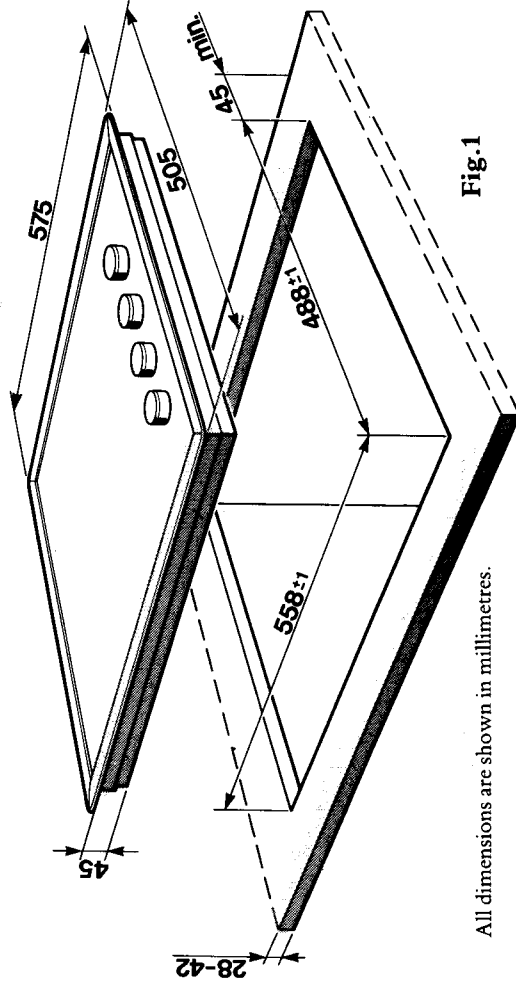


Fig.1

Important: The hob and unit in which it is installed must be both stable and level.

Installation (cont'd)

Installing the Hob into the worktop

All brick, metal, wooden cabinets, etc. can be fitted with the hob, so long as these are heat resistant (T 120°C). The measurements of the opening to be made in the top of the cabinet are shown in Fig. 1. The hob is equipped with a special rubber gasket to prevent particles of food and other foreign objects from getting into the cabinet. The gasket must be accurately fitted on to the edge of the hole in the cabinet top (Fig. 3) and must be stuck to the top by lightly pressing with the fingers. After having removed the layer of protective paper, position the hob by pressing all round with the hands. Fix the hob to the cabinet using the recessed brackets (Figs. 2 & 3). Carefully trim the excess gasket «B» (Fig. 3).

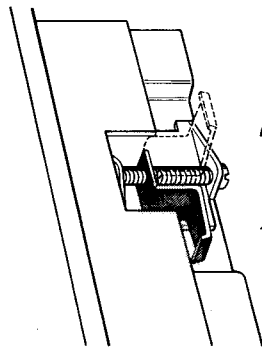


Fig. 2

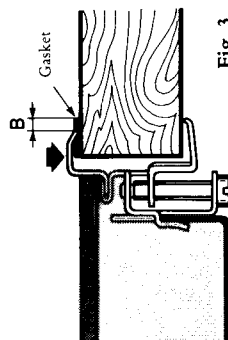


Fig. 3

Operation

Cooking Areas

The equipment has four cooking areas as shown in Fig. 4. The positions are clearly indicated on the hob by circles. Heating only occurs within the circles marked on the hob.

The surface of the hob and the base of any pans used must be clean and dry.

There are two warning lights. The On/Off light switches on when one or more cooking areas are powered and switches off when all cooking areas are

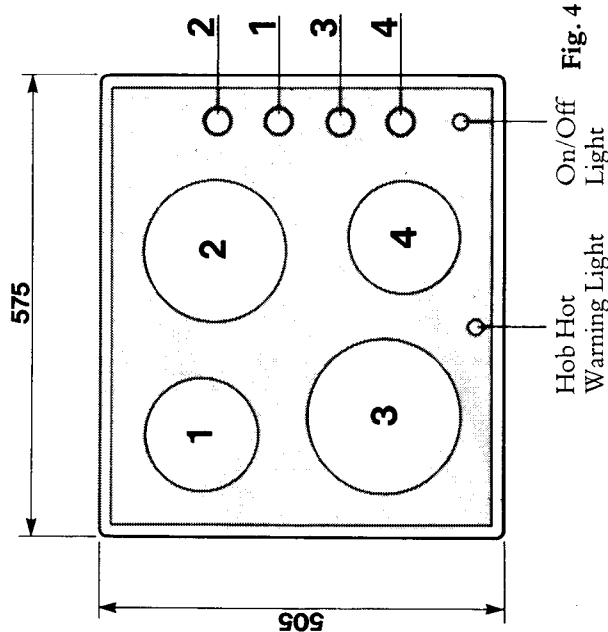


Fig. 4

turned off. The Hob Hot warning light switches on when one or more heating areas exceeds 60°C (approximately).

This warning light stays on until the temperatures of all cooking areas have dropped below 60°C.

The Controls

The relevant control for each heating area is shown in Fig. 4. Each control can be used to select one of six temperature settings from a minimum at position 1 to a maximum at position 6 (see Fig. 5). For normal cooking, after having placed the pan on the required hob position, set the control knob to maximum (6); wait until boiling point is reached, then set the knob to a lower position as required. See chart below for guide to control settings.

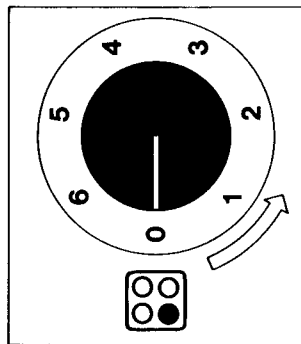


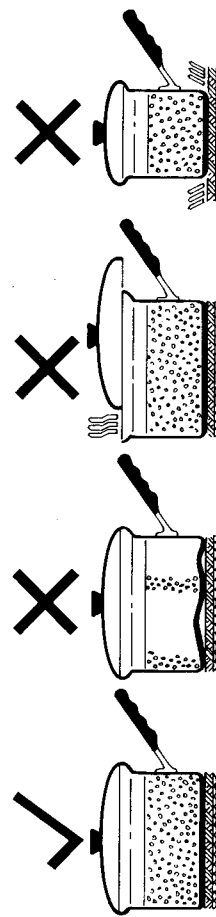
Fig. 5

Control Settings Guide

This table is provided only as a guide – settings also depend on the type of pan used and the quantity of food.

KNOB POSITION	TYPE OF FOOD
1	To dissolve butter, chocolate, etc.
1-2	To heat food, keep small amounts of water simmering, to beat sauces containing egg yolk and butter.
3	To heat solid and liquid foods – keep water boiling – unfreeze frozen foods – make omelettes containing 2-3 eggs – various types of cooking – dishes fruit and vegetables.
4-5	To stew meats, fish and vegetables, and cook foods with more or less water, jams, etc.
5-6	To seal meats and fry fish.
6	Frying potatoes, etc., bringing water to the boil.

Using the correct pan



Saucepans should preferably be heavyweight (suitable for electricity) and should be completely flat (machined base).